

# PIER W

## GRAND BRUNCH MENU

**\$40.00 / PERSON ~**

Includes either 1 glass of Champagne or Mimosa  
\*Some of these items are subject to change weekly

*~ Pricing subject to change for Holiday's*

### **CARVING STATION**

PRIME SIRLOIN

\*ROASTED LEG OF LAMB

HORSERADISH CREAM

AU JUS

### **RAW BAR**

GULF SHRIMP, OYSTERS ON THE HALF SHELL

CLASSIC COCKTAIL SAUCE, MIGNONETTE, FRESH LEMON

### **HOT ENTREES**

SAUTEED PIEROGIES, CARAMELIZED ONIONS

EGGS BENEDICT, SLICED CANADIAN BACON

SEASONED BREAKFAST POTATOES

SCRAMBLED EGGS WITH FRESH HERBS

BREAKFAST MEATS

### **SPECIALTIES**

CLASSIC PIER W BOUILLABAISSA

HEARTH ROASTED BLUE HILL BAY MUSSELS

\*GRILLED FREE RANGE CHICKEN

\*POACHED ATLANTIC SALMON

STEAMED SEASONAL VEGETABLES

### **COLD DISPLAYS**

TOMATO, BASIL, RED ONION AND MOZZARELLA SALAD

ROASTED MUSHROOM AND ONION SALAD

HOUSE MADE SUSHI

SMOKED SALMON WITH EGG, ONION, CUCUMBER, CAPERS, SOUR CREAM

VEGETABLE CRUDITÉS WITH LEMON AIOLI

ITALIAN BRUSCHETTA

SLICED SEASONAL FRUITS AND BERRIES

DOMESTIC CHEESE DISPLAY

CAESAR SALAD WITH GRILLED FOCACCIA

SPINACH SALAD WITH EGG AND BACON

MESCLUN SALAD, CHOICE OF DRESSINGS

TOMATOES, CUCUMBERS, MUSHROOMS, ONION,

SHREDDED MOZZARELLA CHEESE

WAFFLE AND FRENCH TOAST, MACERATED BERRIES,

WHIPPED CREAM, AND CHOCOLATE

### **ASSORTED DESSERTS AND PASTRIES**

